



Elements

*Pour-Over Style
Coffee Brewer*

8 Cup Stainless Steel Carafe

2-year limited warranty

Customer Support

866-388-0087

CustomerSupport@MotifCoffee.com

Item# MT01003US

HOUSEHOLD USE ONLY

Technical Data:

Rated voltage: AC 120 V, 60 Hz

Rated power input: 1465 W



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Thank You

Thank you for selecting the Motif Elements Pour-Over Style Coffee Brewer. It has been designed to help you elevate your home brewing experience. **PLEASE READ ALL INSTRUCTIONS** to assure operational excellence.

WARRANTY

Limited Warranty

2-year limited warranty from the date of original purchase.

This warranty extends only to the original retail purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim.

Defects that occur due to improper connection, improper handling or repair attempts are not covered by the warranty. The same applies for failure to comply with the use of consumables (e.g. cleaning and descaling agents) that do not correspond to the original specifications.

This device was designed and built for household use only. It is not suited for other uses.

Warranty does not cover damages that are not the responsibility of the manufacturer. This is valid especially for claims arising from improper use (e.g. operation with insufficient current or improper voltage).

Please call Customer Support at 866-388-0087 for warranty claims.

IMPORTANT SAFEGUARDS

This appliance is for household use only. When using electrical appliances, basic safety precautions should always be followed to avoid fires, electric shocks, burns, or other injuries and damage. Read all operating and safety instructions carefully.

- Do not use this appliance for anything other than its intended use.
- Do not allow children to use this appliance. If children are present while the appliance is in use, keep them a safe distance away.
- Do not let the cord hang over the edge of a table or counter.
- Do not use an extension cord.
- Do not immerse cord, plugs or the appliance in water or other liquids.
- Do not use outdoors or in damp areas.
- Do not place appliance on or near a hot electric or gas burner.
- Do not touch hot surfaces.
- Do not operate the appliance if any parts have been damaged or are missing.
- Do not attempt to operate the appliance if it only works intermittently, or stops working altogether.
- Do not use a carafe with a loose or damaged handle.
- Do not brew without putting water in the tank. Only use cold water, not hot water.
- Do not remove any part from this appliance during the brew cycle.
- Do not clean with abrasive cleansers, steel wool pads, or other abrasive material. The filter basket, carafe and carafe lid may be cleaned on the top rack of the dishwasher.

SAVE THESE INSTRUCTIONS!

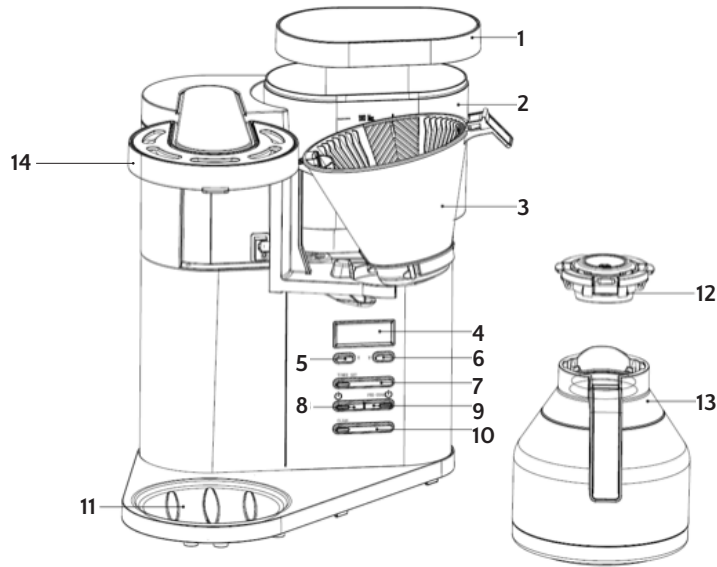
IMPORTANT SAFEGUARDS

- Never modify any part of this appliance.
- Never remove the carafe or filter basket during the brew cycle.
- Never put the carafe on a stove top. The carafe is designed for use with this appliance only.
- Never fill the water tank beyond the max fill line.
- Always place the appliance on a flat level surface.
- Always pour hot coffee slowly from the carafe, never turn the carafe upside down to pour. The carafe lid is not leakproof.
- Always unplug the appliance before cleaning.
- Always allow appliance to cool before putting on or taking off parts, and before cleaning the appliance.
- Always use paper filters that are slightly shorter than the filter basket.

This appliance has a polarized plug, which means that one blade is wider than the other. To reduce the risk of electric shock, this plug is designed to fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse it. If it still does not fit, do not use that outlet. Never attempt to modify the plug. Always make sure the voltage in your home corresponds with the voltage indicated on the bottom of the appliance.

SAVE THESE INSTRUCTIONS!

Product Features



- | | |
|-------------------------|--|
| 1. Water tank lid | 10. Clean button |
| 2. Water tank | 11. Carafe plate |
| 3. Filter basket | 12. Stainless steel thermal carafe lid |
| 4. Display | 13. Stainless steel thermal carafe |
| 5. H(hours) button | 14. Showerhead |
| 6. M(minutes) button | |
| 7. Timer Set button | |
| 8. Standard Brew button | |
| 9. Pre-Soak button | |

Technical Data

Rated voltage:

AC 120 V, 60 Hz

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1465 W

Brewer Set-Up

1. Remove packaging materials, labels, stickers, and the plug cover.

2. Wash filter basket by hand or on the top rack of the dishwasher.

To detach the filter basket, swivel it to the right, grasp the handle, and lift up to release the base, then unhook the top from the brewer. To reattach, hook the top of filter basket onto the brewer and push the base down until you hear a click. Swivel filter basket to the left until it clicks into place under the showerhead.



3. Wash the carafe by hand or on the top rack of the dishwasher. To remove lid, squeeze the two tabs on the side of the lid and lift.

4. Wash the water tank and lid by hand. To remove the tank, grasp the built in handle and pull up until it releases from the brewer.



5. Wipe brewer with soft, damp cloth.

6. Set the clock, repeatedly press the hour and minute buttons until the correct time is shown.

Before First Use

1. Place brewer on flat surface and plug in to polarized electric outlet.
2. Fill the water tank. Do not fill above the max fill line. Cover tank with lid.
3. Swivel the filter basket until it clicks in place under the showerhead.
4. Put the lid on the carafe and place under the filter basket.
5. Press the Standard Brew button and brew only with water. Brew with water two more times. Wait five minutes between each brew.

Brewing Instructions

1. Fill water tank to desired level with cool filtered water and cover with lid. Do not fill above the max fill line. Place water tank back on brewer.
2. Swivel filter basket to the right, and remove, if desired, for easier access. Fold the seams on your paper filter and place in the filter basket. Melitta® #4 filter is recommended. The top of the paper filter must be shorter than the top of the filter basket. Trim if needed.
3. Grind beans medium/coarse and pour them evenly into the paper filter. For more information see page 13 for Brew Your Best Coffee Tips.
4. Place filter basket back on brewer.




5. Swivel the filter basket left until it clicks into place under the showerhead.
6. Put the lid on the carafe and place it under the filter basket. The lid must be on the carafe to brew.
7. Choose your brewing method: **Standard, Pre-Soak, or Timer Set** – for more information see page 10.
8. When the brewer beeps the brewing process is complete. The filter basket may need a few more seconds to drain fully. If you remove the carafe too far in advance of the brew cycle being complete, the filter basket may overflow.
9. Keep the lid on the carafe at all times for heat retention and safe pouring. To pour, hold the handle and depress the button at the top of the handle with your thumb. Never tip the carafe upside down. The lid has vents that will leak coffee even when the carafe lid is closed.



Brewing Options

STANDARD BREWING

Use the standard brewing method, if you prefer not to pre-infuse your coffee.

1. Press the Standard Brew button . The button light will turn green.
2. Brewing will start and continue until all the water is emptied from the water tank. Brew time for 8-cups is approximately 6 minutes.

PRE-SOAK (e.g. PRE-INFUSION)

Use this method for fresh ground coffee that has been roasted in the last 30-40 days. Pre-Infusion, also known as Pre-Soak, helps eliminate any remaining CO₂ gasses and improve flavor extraction.

1. Press the Pre-Soak button, the button light will turn blue.
2. Brewing begins, saturating the coffee grounds for 20 seconds to trigger the “blooming” process (see page 14 for more details). Brewing then pauses for 30 seconds to enable the coffee to fully bloom. Finally, brewing will resume until all the water is emptied from the water tank. Brew time for 8-cups is approximately 7 minutes.

TIMER SET

Use this method if you want to start your brewer automatically at a set time. The timer function only works with the Standard Brewing method.

1. Prepare to brew by completing steps 1 to 5 from the How To Brew section on page 9. If there is no water in the tank when its time to brew, the brewer will automatically shut off.
2. To choose your brew time, press and hold the Timer Set button and repeatedly press the Hour and Minute buttons until the correct brew time is shown. Release the Timer Set button and wait two seconds for the current time to show on the screen.
3. To set the timer, press the Timer Set button briefly. The white light will stay on to indicate the timer is set. To deactivate the timer, press the button again and the light will turn off.

Clean Button

When the brewer needs to be descaled, the red light on the Clean button turns on automatically. You may descale your brewer anytime, whether or not the light is red. For best results, use a good quality biodegradable and phosphate-free coffee brewer descaler.

The Clean button lights up based on the actual performance of your brewer rather than a pre-set number of brew cycles. As calcium builds up inside your brewer, the amount of power required to heat and pump the water increases and the cleaning light turns red. The calcium content of your water determines how often the light turns red.

1. Fill the water tank according to the instruction on the descaling powder package.
2. Swivel the filter basket until it clicks in place under the showerhead.
3. Put the lid on the carafe and place under the filter basket.
4. Press the Clean button. When the descaling process is complete the red light will turn off.
5. To rinse out your brewer after descaling, rinse the water tank then brew with water only on Standard Brewing two or three times. Wait five minutes between each brew.

**Note: During cleaning the water flows more slowly than it does for coffee brewing. If you accidentally press the Clean button to brew coffee, as long as there is no descaler in the machine, the coffee is fine to drink but may not taste as you expect.*

Maintenance

Proper care will ensure years of service from this coffee brewer. Aside from keeping the brewer clean and descaling when necessary, there is no user maintenance required.

- In addition to descaling, you may use a biodegradable and phosphate-free coffee machine cleaning powder to remove coffee stains.
- For general cleaning, follow the instructions in the Brewer Set-Up section on page 7.

Brew Your Best Coffee Tips

At Motif, we're committed to designing brewing equipment that brings out the best in coffee, while providing you with the educational insight to create a memorable coffee experience every day.

From the decades of experience we've accumulated in the Specialty Coffee Community, combined with learnings from some of our important partners like the Specialty Coffee Association (<https://sca.coffee/>), we've identified a few key best practices and elements to focus on.

Along with these best practices here are some key variables we've determined for brewing amazing coffee with your Elements coffee brewer.

Coffee and Water Amount/Weight

The most important thing to remember is to brew to your preferences. We all have unique taste, and we encourage you to embrace and enjoy your coffee exactly the way you like. If you always use the same ratio of water to coffee grounds, the flavor of your coffee will be more consistent. Of course, you can explore with more or less coffee, but it's always good to start with a base recipe. If available, using a scale to weigh your coffee is the best way to stay consistent.

We also recommend brewing in 6 or 8 cup batches.

Our recommendation for the Elements brewer:

Batch Size	Water Volume	Coffee Weight	Coffee Scoops (ground)
6-Cup batch	1000ml	55 grams	12 tbsp.
8-Cup batch	1300ml	65 grams	16 tbsp.

Coffee Quality, Freshness, and Grind

The moment freshly roasted coffee departs from the roasting facility, the quality clock starts ticking. There are many components to consider when it comes to choosing a coffee to brew at home and using the information from the coffee bags found in grocery stores or your local coffee shops is a great place to start. Flavor descriptions, roast profiles, origin information and friendly baristas are all great resources in selecting coffees that you prefer. Many roasters will even include a “roasted on” or “use by” date on their bags. We recommend using coffee roasted in the last 30 days for the best flavor.

Grinding coffee significantly speeds up the time in which coffee starts to lose its flavor, that’s why grinding your coffee immediately before brewing makes a big difference. Once coffee is ground the air begins to attack essential oils and other volatile flavor components. It’s only a matter of hours before most of the ground coffee’s aroma has evaporated. For your Elements brewer we recommend using coffee that is ground to a medium/coarse setting, similar to coarse ground salt.

Your brewer includes an optional pre-infusion feature. During this critical step, the shower head precisely dampens the coffee grounds for 20 seconds. This then triggers the “blooming” process during which gasses are released from the grounds allowing them to absorb the water, which in turn initiates the flavor extraction process. The water flow pauses for 30 seconds to enable the coffee to fully bloom bringing out the unique flavor characteristics of your coffee. The showerhead is then reactivated and the brew cycle is completed.

Brewing Water Temperature

The coffee industry’s standard for brewing water temperature is 198°F–205°F (92°C–96°C). The Elements coffee brewer is engineered to heat the water to precisely this range.

We highly recommend using filtered water whenever possible. An average cup of coffee is over 98% water, so it’s important to use filtered water to get the best profile. Water also tends to be “hard”, and using filtered water doesn’t produce as much mineral scale buildup in your brewer.

Brewing time should be about 6 minutes for 8 cups of coffee. This will allow proper water to coffee contact time for an optimum extraction.

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